

Pork Schnitzel with Duck Egg

REF:

Serves 4

Cuisine: British

Preparation Time: 25 Minutes

Cooking Time: 40 Minutes

Ingredients:

1 Bramley apple
1 Glass of Calvados
2 Pork tenderloins
75g Plain flour
3 Eggs, lightly beaten
125g Breadcrumbs (I like to use Japanese Panko breadcrumbs for this dish)
4 Duck eggs
4 Sticks of celery
50g Butter
Vegetable oil

Method:

1. Peel the Bramley apple and cut around the core and then dice the apple.
2. Put into a small pan with the Calvados, bring to the boil then simmer until apple is soft and cooked out.
3. Pass through a fine sieve to give a smooth apple puree and return to the pan to keep warm or reheat when ready to use.
4. Cut the pork tenderloins in half and then place the meat between two sheets of cling film. Use a mallet to bash out flat to around a 1cm thickness. Remove the cling film.
5. Put the flour, eggs and breadcrumbs into separate bowls and set up a production line 1 – flour, 2- eggs, 3- breadcrumbs.
6. Place the pork slices into the flour first, then tap to remove any excess. Then place into the egg and coat all over, then into the breadcrumbs to cover. Press in slightly to make sure they are well coated.
7. Heat a non-stick pan until hot then add a little oil and butter and fry the pork on each side until golden brown and just cooked through.

8. In a separate frying pan, fry the duck eggs in a little butter and season.
9. Bring a small pan of salted water to the boil and add the sliced celery. Cook until it just loses its bite then drain.

To Serve:

Reheat the apple puree if necessary. Place the pork onto a plate and top with the egg. Swipe apple puree onto the plate and sprinkle the cooked celery over.

Chef's Notes:

